






STARTERS

Lobster Ceviche 	23	Grilled Scallops	21
Corn tortilla chips and sliced avocado		Ruby chard, arugula and pomegranate glaze	
Poached Prawns 	21	Grilled Reblochon Cheese	20
Cilantro, red chilies, scallions, ginger, rice wine and sesame vinaigrette		Garlic crouton, Portobello mushroom and fig compote	
Watercress Salad 	17	Grilled Pork Chorizo Sausage	23
Roasted beetroot, feta cheese, caramelized walnuts and grapefruit vinaigrette		White bean salad, lemon confit and cherry tomatoes	



HOT OFF THE GRILL WITH A CHOICE OF SIDES

Yellow Fin Tuna Steak 	45	Grilled Corn-fed Chicken Breast	45
Whole Grilled Red Snapper	48	Grilled Wagyu Strip Loin	95
Whole Grilled Tiger Prawns	55	Australian Lamb Chop	55
Grilled Seafood Platter 	65	Surf & Turf with Beef Tenderloin & Lobster	85


CHOICE OF SAUCES

Lemon Butter, BBQ Sauce, Red Wine Jus, Red Curry Sauce, Chimichuri Sauce, Garlic Butter Sauce

SIDES

Baked Potato and Sour Cream		Grilled Asparagus	
Roasted Garlic Mash Potatoes		Marinated Grilled Vegetables 	
French Fries		Ratatouille	
Radicchio, Cos and Endive Salad with balsamic dressing 			

DESSERTS 15

Blueberry Chocolate Gateaux served with cocoa sorbet		Rustic Apple Rhubarb Tart with cherry sorbet and vanilla sauce	
Pear Caramel Delight accompanied with pear sorbet and caramel sauce		Exotic Fruit Platter 	
Mango Cheese Ice Cream Cake served with morello compote		Served with a citrus kalamansi sorbet	

ICE CREAM (per scoop) 4		SORBETS (per scoop) 	4
vanilla, chocolate, strawberry, oreo, toblerone, snickers, espresso		mango, strawberry, raspberry, passion fruit	



Denotes healthy recommendations by The Island Spa

Please advise your server of any dietary restrictions. Prices are quoted in US dollars and subject to 10% service charge and applicable taxes..